



## LANGHE BIANCO MONTALUPA

### Collectible Wines

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750 ml - (available in 6 bt wooden boxes)

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### AN ABSOLUTELY UNIQUE WHITE WINE SUITABLE FOR A LONG AGEING

**Harvest time:** 2016 – 12th/13th September

**Fermentation:** about 18 days at 18°C (partly – about 25% – in wood)

#### Characteristics:

- intense straw yellow colour with green nuances
- bouquet, of apricots, white peaches, sage, basil and lavender
- round, full, persistent and long lasting palate
- extremely complex wine suitable for long ageing

**Serve at:** 12°/14°C

**Try it with:** hors d'oeuvres, fish and shellfish dishes.

Perfect with foie gras, fresh cheeses, above all goat's cheeses

**Evolution:** 12/15 years if kept in a cool and dark place

**Vintage currently on sale:** 2016

*Produced only in the best vintages*